

AEG

AUS ERFAHRUNG GUT

MICROMAT 153 E

Microwave Oven

Operating Instructions



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LAMP Disposal



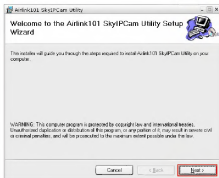
Hg Lamp(s) inside this product contains mercury and must be recycled or disposed of according to local, state or federal laws. Or contact the electronic industries alliance: <http://www.eiae.org> for more information.

Disposal of Waste Equipment by Users in Private Household in the European Union

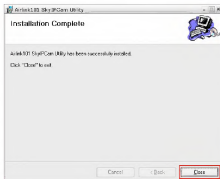


This symbol on the product or on its packaging indicates that this product must not be disposed of with your other household waste. Instead, it is your responsibility to dispose of your waste equipment by handing it over to a designated collection point for the recycling of waste electrical and electronic equipment. The separate collection and recycling of your waste equipment at the time of disposal will help to conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment. For more information about where you can drop off your waste equipment for recycling, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Step 3 Keep clicking **Next** on the following screens.



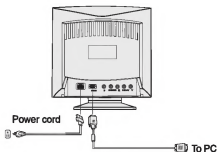
Step 4 Click **Close** to complete the installation.



Installing the Monitor

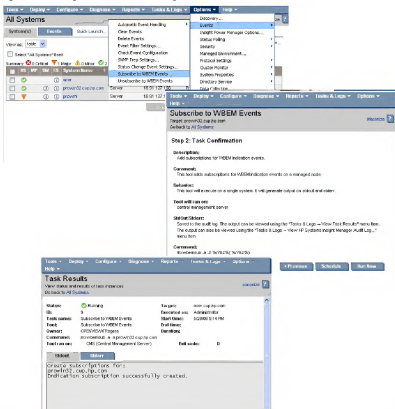
Connecting the Signal Cable

Your Acer 211c provides both D-SUB and BNC signal connectors. The D-SUB or BNC signals can automatically be detected by its microprocessor.

 Connecting through D-SUB signal connector

- 1) Make sure that the system power is turned off.
- 2) Connect the computer end of the D-SUB cable to the 15-pin output connector on the video board of your computer.
- 3) Connect the monitor end of the D-SUB cable to the D-SUB receptacle on the back of the monitor.

Figure 2. Subscribing for WBEM indications using the HP SIM user interface



GENERAL INFORMATION

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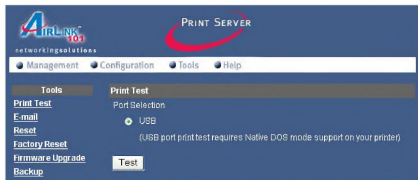
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Step 5 Click on the **Tools** link and select the port your printer is connected to and click the **Test** button. The Print Server will perform a low-level print test, bypassing the operating system layer.



Note: Your printer should print out a test page. If not, verify that the printer is powered on and all cables are securely connected and try again. If the printer still fails to print a test page, please check the printer compatibility list on our web site at www.airlink101.com for a list of compatible printers. If your printer is not on the list, it may not be compatible with the Print Server.

Step 6 Once the printer successfully prints out a test page, you may close the web browser and proceed to the next section.



retrieving radio presets

- 1 Turn the unit on and switch to TUNER mode.
- 2 Press the PRESET + or - button repeatedly to retrieve the desired preset station.



streaming music and audio with Bluetooth wireless

- 1 Turn on the unit by pressing the STANDBY Button.
- 2 Press the MODE button to set the unit to BT mode. On your Bluetooth enabled device, select "Ci302" from the available list and your Bluetooth audio device with connect to the Ci302.
- 3 If you wish to pair the Ci302 with a different Bluetooth audio device, press the PAIRING button to disconnect the current paired Bluetooth audio device or make sure the current device has been moved out of range.
- 4 During playback, press the PLAY / PAUSE ►|| button to pause playback and again to resume playback.
- 5 While in STOP mode, you can press SKIP UP + or SKIP DOWN - button to select a specific track for playback.
- 6 **To skip forward or backward on the disc,** press the SKIP UP + or SKIP DOWN - button to skip to the beginning of the next track or the beginning of the previous track.
- 7 **To search forward or backward on the disc,** press and hold the SKIP UP + or SKIP DOWN - button to search within the track currently playing.

note: If the last paired Bluetooth audio device is powered on and within range with Bluetooth enabled, the device will automatically reconnect to the Ci302.

Tips & advice

Blanching vegetables

Before freezing vegetables, they should be blanched. This preserves the quality and flavour at their best. Method: wash and chop the vegetables. Put 250 g of vegetables in a dish with 275 ml water and cover. Heat for 3–5 minutes. After blanching, immerse immediately in cold water to prevent further cooking and then allow to drain. Pack vegetables in an airtight container and freeze.

Preserving fruit and vegetables

Using the microwave for preserving is quick and easy. There are preserving jars, rubber vacuum seals and



suitable seals made of plastic available specially made for microwaves. The manufacturers will supply precise instructions for use.

Large & small quantities

Microwave times are directly dependent upon the amount of food which you would like to thaw, heat or cook. This means that small portions cook more quickly than larger ones. As a rule of thumb:

TWICE THE AMOUNT = ALMOST TWICE THE TIME
HALF THE AMOUNT = HALF THE TIME

Deep & shallow containers



Both containers have the same capacity, but the cooking time is longer for the deeper one. You should therefore choose as flat a container as possible with a large surface area. Only use deep containers for dishes where there is a danger of overcooking, e.g. for noodles, rice, milk etc.

Round & oval containers

Food cooks more evenly in round or oval containers than in containers with corners, since the microwave energy concentrates in the corners and the food in these areas could become overcooked.

Covering



Covering the food retains the moisture within it and shortens the cooking time. Use a lid, microwave cling film or a cover. Foods which are to be crispy, e.g. roasts or chickens, should not be covered. As a general rule, whatever would be covered in a conventional oven should also be covered in a microwave oven. Whatever would be uncovered in a conventional oven can also be left uncovered in a microwave oven.

Irregular shaped food



outward.

Place the thicker, more compacted end of the food pointing towards the outside. Place vegetables (such as broccoli) with the stalks pointing



Stirring

Stirring the food is necessary, since the microwaves begin by heating the outer areas. The temperature is thereby equalised and the food heats up evenly.

Arrangement of food

Place a number of individual portions, such as small pudding moulds, cups or potatoes in their jackets, in a circle on the turntable. Keep the portions at a distance from each other so that the microwave energy can reach the food from all sides.

Turning

Medium-sized items, such as hamburgers and steaks, should be turned over once during cooking, in order to shorten the cooking process. Large items, such as roasts and chickens, must be turned, since the upper side receives more microwave energy and could dry out if not turned.



Standing time

Keeping to the standing time is one of the most important rules with microwaves. Almost all foods, which are defrosted, heated or cooked in the microwave, require a certain amount of time to stand, during which temperature equalisation takes place and the moisture in the food is evenly distributed.

